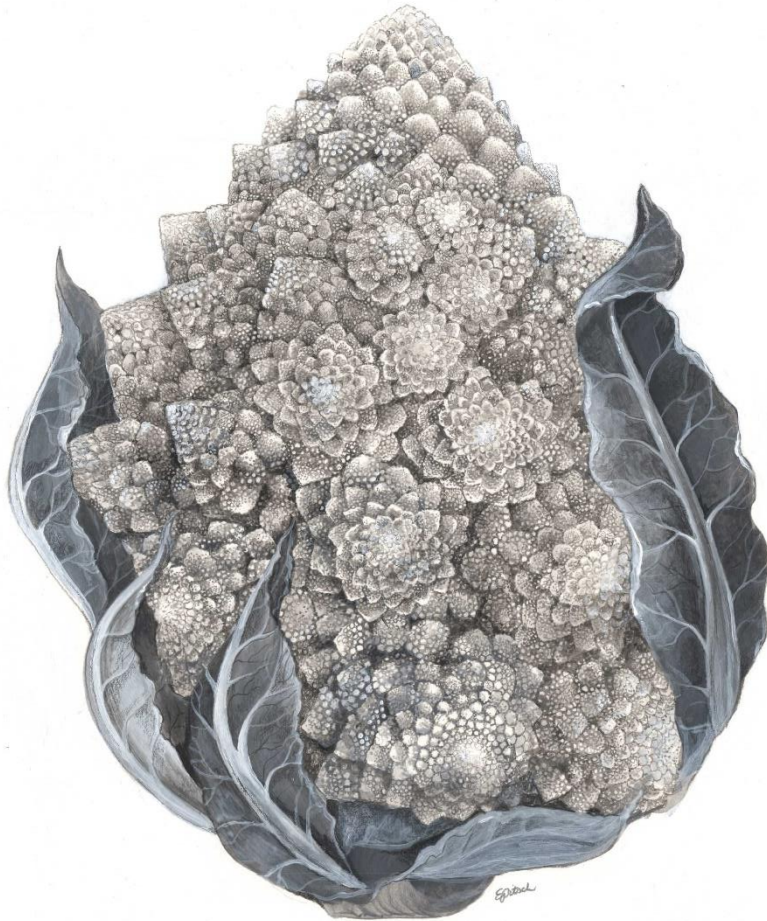




## HUNTER VALLEY

*Winter*



Romanesco  
Image by Emma-Jane Pitsch

Willow Tree quail egg, black truffle

8

### FIRST

Cauliflower chawanmushi, smoked and pickled cauliflower, puffed sushi rice

### SECOND

Buffalo whey risotto, Burraduc mozzarella, peas, meyer lemon, wood sorrel

Jerusalem artichoke and Binnorie brie tart, Branxton pecans, honey

### THIRD

Woodfired heirloom pumpkin, chickpea puree, charred shallot, ginger pickled choko

House-made haloumi, woodfired and pureed celeriac, wattleseed, nashi pear

### SIDES

Charred sweet potato, sage and rosemary salt

10

Fried Brussels sprouts, roasted almond, verjuice, mint

10

Roast baby kipfler potato, fresh black truffle, truffle butter, truffled pecorino, chives

28

### OPTIONAL CHEESE COURSE

20

Truffled pecorino custard, roasted hazelnut, honey, buckwheat and rosemary wafer

Single slice cheese, toasted sourdough, house accompaniments

### PALATE CLEANSER

Last summers roasted peach sorbet, hung vanilla yoghurt, citrus

### FOURTH

Muse coconut

Wood fired cumquats, cumquat curd, whey creamed riced, malted granola, wood sorrel

Muscovado heirloom pumpkin, fig jam, anise myrtle ice cream, whiskey butterscotch

**FOUR COURSES**

140

**WINE PAIRING**

95

*Please note: Payments via AMEX incur a 1.6% cost of acceptance surcharge*